



FACILITIES AND EQUIPMENT DIVISION



Welcome to the ACES Worldwide Customer Conference

Food Court Design Workshop

**Presented by Mr. Joe McKinney
ACES, Facilities & Equipment Division**



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MISSION

DEVELOP
DINING
FACILITY
DESIGNS



SIZE OF DINING FACILITY

150-250
251-500
501-800
801-1300

PREPARE
EQUIPMENT
SCHEDULE



MANAGE EQUIP
FUNDING FOR
DINING FAC
MCA
PROJ

MONITOR
FIELD
FOOD SERVICE
EQUIPMENT



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Topics

- Food Service Prime Vendor Program
- Military Construction, Army (MCA) Projects
 - Dining Facilities of the Future
 - Korea Design
 - Fort Eustis Design
 - Fort Myer Tri-Service Facility Design



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Food Service Equipment Prime Vendor

- Provides equipment plus full life cycle support
 - ✓ Design, installation, warranty service
 - ✓ Training, long term maintenance, repairs, replacement
- Available items
 - ✓ Icemakers
 - ✓ Refrigerators
 - ✓ Dishwashers
 - ✓ Coffee makers
 - ✓ Cook-chill equipment Repair/spare parts
 - Griddles
 - Ovens





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Prime Vendor Customer Benefits

- Direct link ordering with vendor
- 24 hour / 7 day help desk
 - ✓ Technical & warranty support
- One-stop shopping for brand name choice
- Direct vendor delivery
- Flexible deliveries to meet customer needs
- Prime vendor surge capabilities
- DSCP contract oversight
 - ✓ Administration & surveillance
 - ✓ Technical assistance



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Food Service Equipment Prime Vendor Regions

Zone 3
Gill Marketing
800-777-1418

Region 2
Dietary
Equipment
800-755-4777

Region 1
Lankford-
Sysco
800-927-6410

Region 4
The Source
All Navy Ships
East Coast/Europe



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Customer Feedback

- ✳ What problems have you encountered using the prime vendor (PV)?
- ✳ What do we need to do to improve the program?
- ✳ What is the average delivery time?
- ✳ Are you getting good technical support?
- ✳ Is the maintenance warranty for services and repair parts being used?



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Quality Deficiency Report (QDR) Standard Form (SF) 368

QDR Benefits

- ⌘ Get disposition instruction for credit; replacement or repair of defective equipment.
- ⌘ Stop repeat shipments of defective equipment.
- ⌘ Improve the performance and maintenance of the equipment.
- ⌘ Food Service Flasher 97-3 listed addresses to send QDRs for action.



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Report Of Discrepancy (ROD) Standard Form (SF) 364

ROD Benefits

- Determine the cause of discrepancy.
- Effective corrective action.
- Recoupement of government funds.
- Food Service Flasher 97-3 listed addresses to send RODs for action.



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Military Construction Army (MCA)

- Starts at installation level
- Players include:
 - ✓ Commander
 - ✓ Master Planner
 - ✓ Installation Planning Board
 - ✓ IFA
 - ✓ Preventive Medicine



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MCA Continue

- MACOM
- MACOM Certifies
- MACOM priorities
- Assistance Chief of Staff for
Installation Management (ACSIM)



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HOW DINING FACILITIES ARE SIZED

Currently Dining Facilities are Sized Based on
Mission, Operation, and Barracks Capacity

Basic Training	95%
Permanent Party	70%
Confinement	110%
Advanced Individual Training	95%



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Size & Classification of Facilities

- ☉ 150 – 250 Person (112 Seating Capacity)
- ☉ 251 – 500 Person (264 Seating Capacity)
- ☉ 501 – 800 Person (360 Seating Capacity)
- ☉ 801 – 1300 Person (538 Seating Capacity)



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Dining Facility of the Future

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What Are Dining Facilities Going to Look Like ?





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How Do We Get What We Want?

Design Charrette

- An efficient planning and brainstorming session that involves the entire team (designers, clients, consultants, etc.).
- Provides rapid problem resolution with Project Team.
- Trims months from the development phase.



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Future Garrison Feeding Concepts

- A La Carte Feeding Concept.
- Grab & Go (cold and hot food) Destination Feeding Bar.
- Home Meal Replacement.
- Buffet Service (Weekend / Special Meals)
- Traditional Service
- Drive Thru



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Design Criteria / Objectives

- Merchandise products and services.
- Provide flexibility through multiple specialized cooking and serving stations.
- Enhance operational efficiency.
- Minimize maintenance costs.
- Provide an attractive and pleasant atmosphere.



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Multi-Purpose Dining Facility

Modern Equipment



Food Court Atmosphere



Décor Packages & Relaxed Atmosphere





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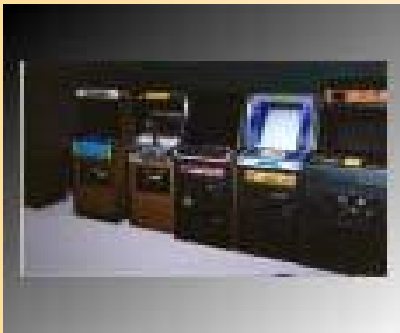


Multi-Purpose Dining Facility

Pool Tables



Arcade Games



Internet Capable Computer & Reading Rooms



Above All ... A Relaxed Atmosphere



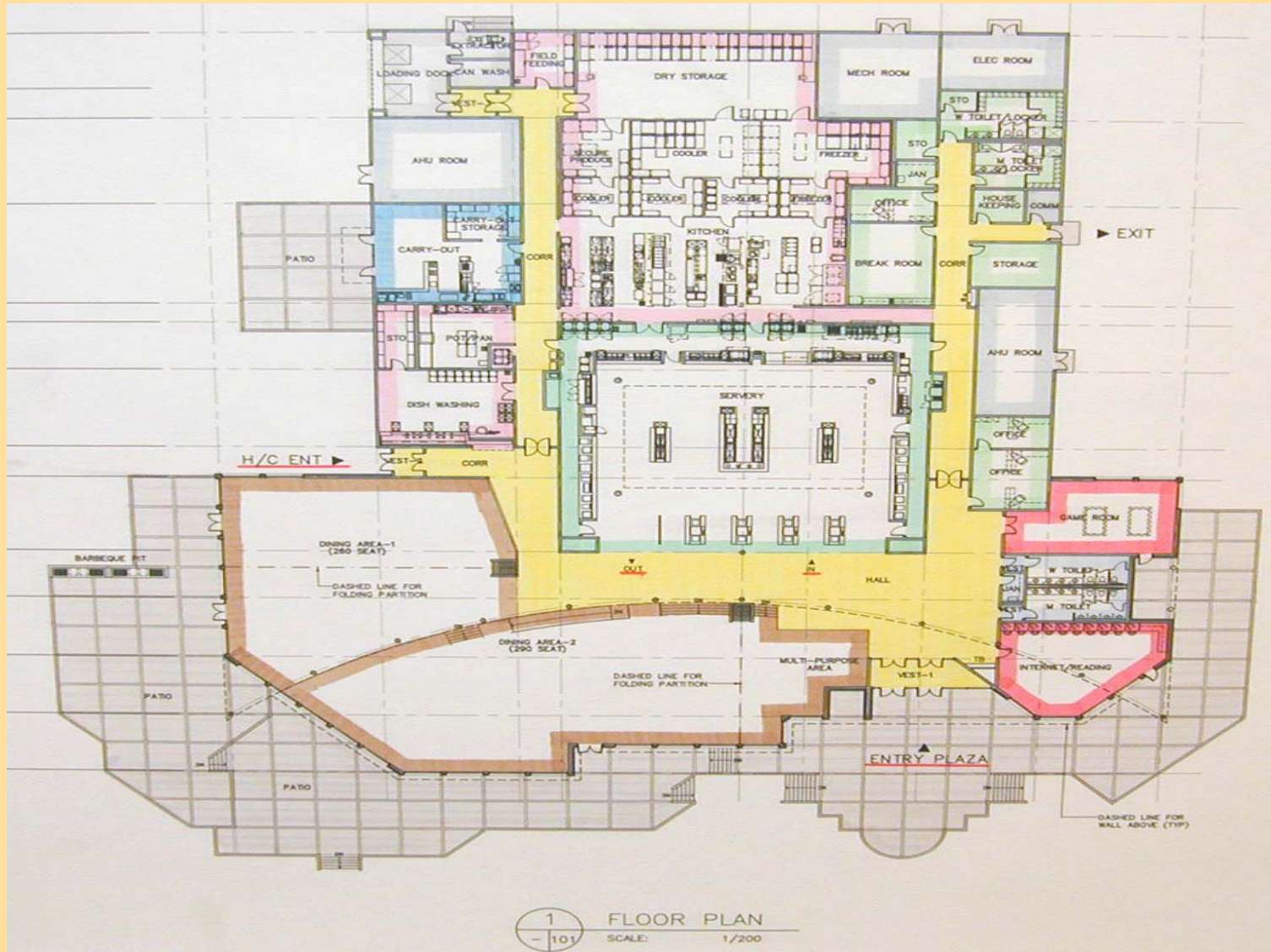
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**What we did
for Korea**

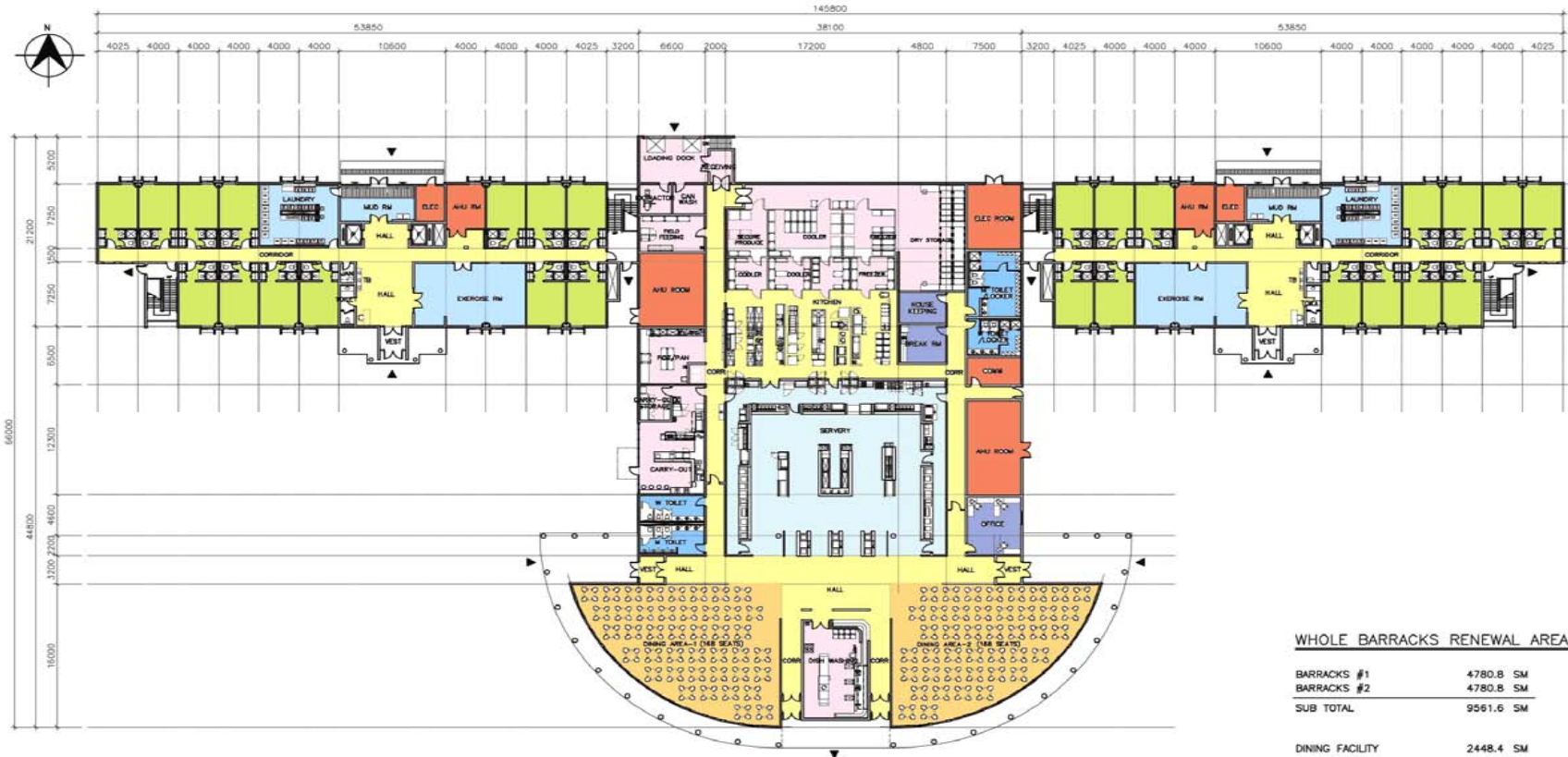


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1ST FLOOR PLAN

<u>WHOLE BARRACKS RENEWAL AREA</u>	
BARRACKS #1	4780.8 SM
BARRACKS #2	4780.8 SM
SUB TOTAL	9561.6 SM
DINING FACILITY	2448.4 SM
CENTRAL ENERGY PLANT	243.2 SM
TOTAL	12253.2 SM
COMMUNICATION BUILDING	370.8 SM



US Army Corps
of Engineers
For East District

[illegible]

U.S. ARMY ENGINEER DISTRICT FAR EAST	Designed by: Date by: _____	Date: 20 JAN 1972
AMOR / SAC - A JOINT VENTURE ARCHITECTS HONOLULU, HAWAII	Reviewed by: O.H. YEE Submitted by: J.Y. KIM	Drawing title: The tower for the new building

FY03 MCA, PN53001
WHOLE BARRACKS RENEWAL
CAMP HUMPHREYS, KOREA
1ST FLOOR PLAN

Sheet
reference
number:
A-101
Sheet of



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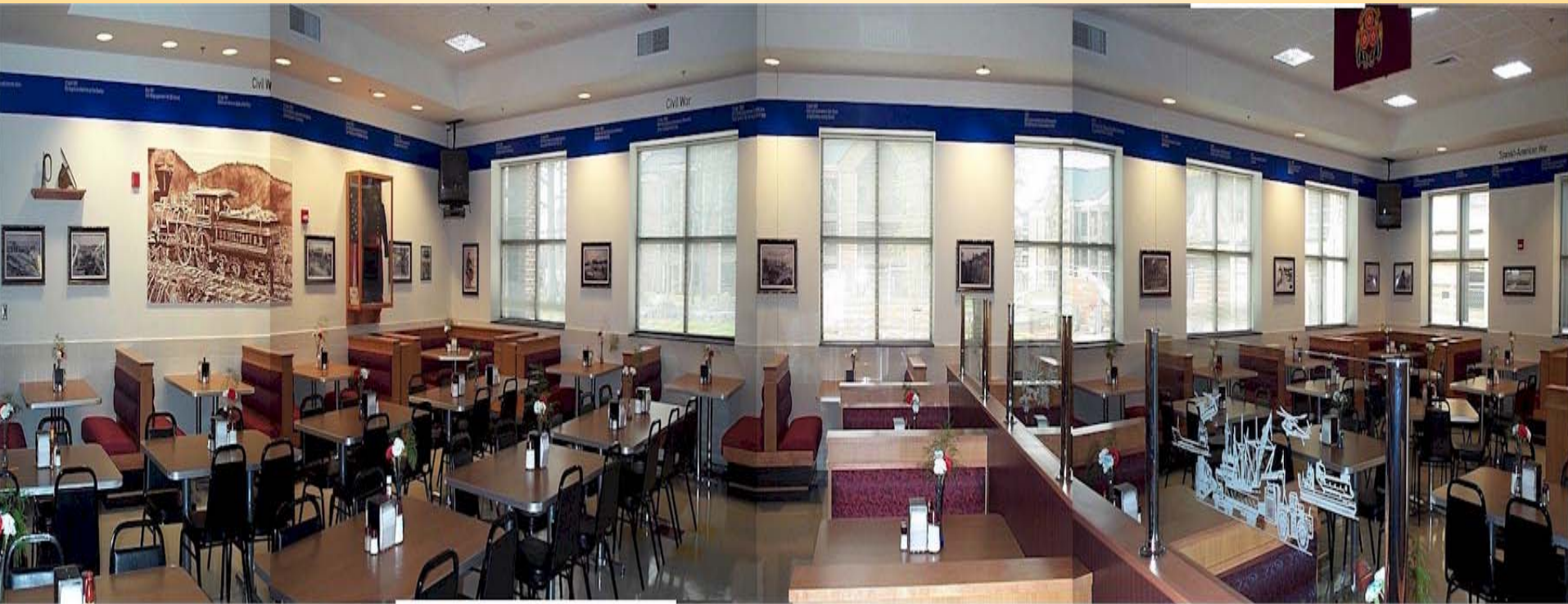
Fort Eustis Dining Facility

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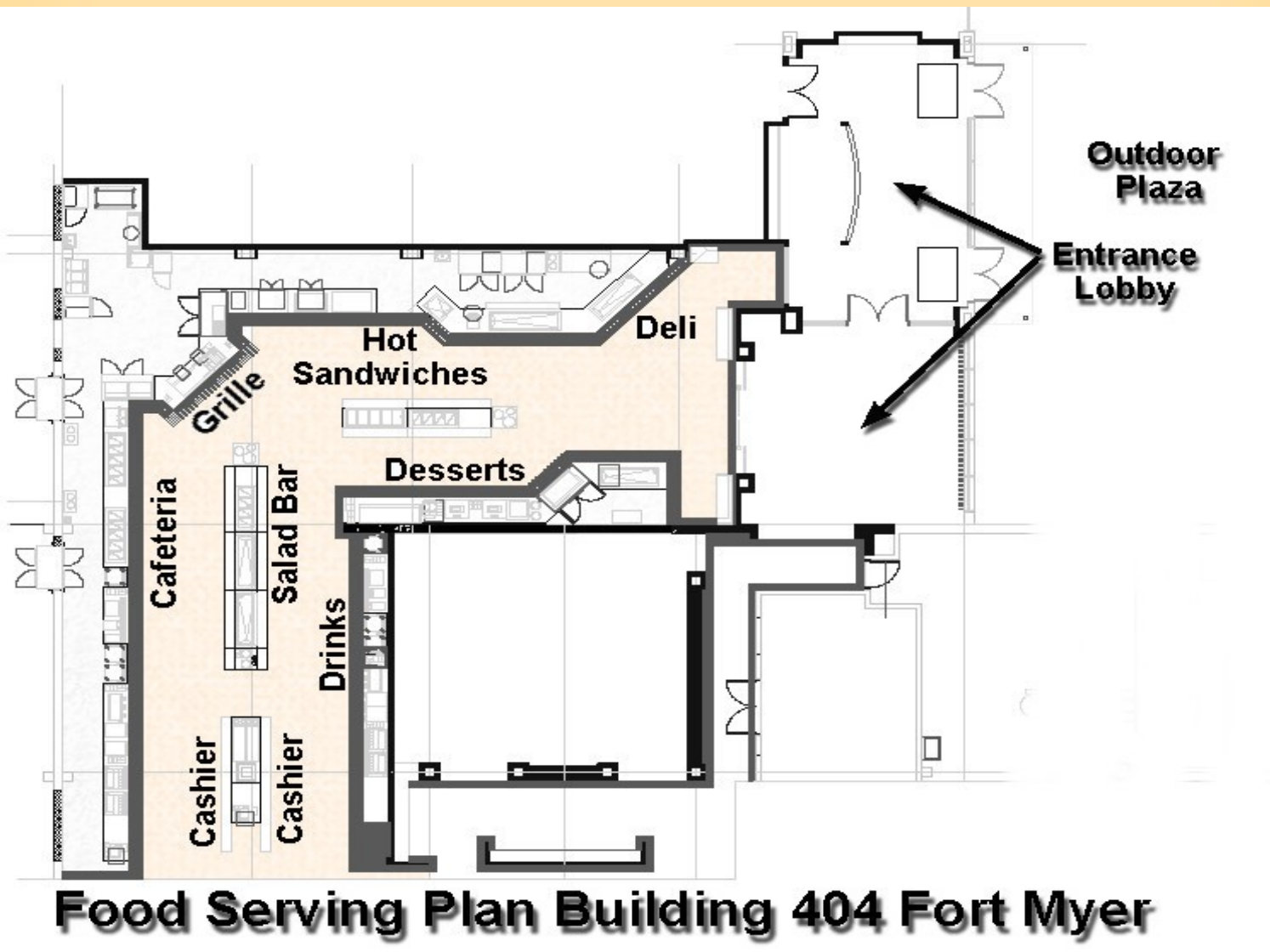
Fort Myer Tri-Service Dining Facility

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Conclusion



- Army garrison facilities of the future are going to be first class.
- Army will have fewer facilities, but those retained must be high quality in order to compete for BAS patrons.



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